



DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT

VALUE ADDED COURSE

- + COURSE NAME : INDUSTRIAL CATERING
- + COURSE CODE : THMIC01
- + DURATION : 30 Hours
- + TARGET PARTICIPANTS : B.Sc., (CS&HM) STUDENTS



OBJECTIVES:

- To study the Industrial catering in hotel management for students typically revolves around preparing them for careers in managing catering services within industrial or corporate settings.
- To know the provision of food services in large-scale facilities such as factories, offices, hospitals, educational institutions, and other non-traditional catering environments.
- To learn the operational aspects of running catering services in industrial settings, including menu planning, food production, service delivery, and maintaining high-quality standards.
- To Understand the logistics of providing catering services in an industrial setting.
- To understand their requirements, and coordinate with a diverse team of kitchen staff and service personnel.

LEARNING OUTCOMES:

- The students can understand the concept and scope of industrial catering.
- They can identify various sectors where industrial catering applicable.
- They can develop skills in planning and designing menus for industrial catering.
- It is possible learn the principles of large-scale food production.
- The students can ensure compliance with food safety regulations and standards.



SUMMARY OF THE CONTENTS:

The Industrial Catering Course focuses on the provision of food services to large groups of people within industrial or corporate settings. This field involves the planning, preparation, and distribution of meals for employees and staff in industries such as factories, offices, and manufacturing plants. Industrial catering is designed to meet the nutritional needs of workers while considering factors like efficiency, cost-effectiveness, and convenience.

DETAILS OF THE COURSE COORDINATOR:

Mrs. R. JENNIFER,
TEACHING ASSISTANT,
DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT,
ALAGAPPA UNIVERSITY.



VALUE ADDED COURSE					
Course Code	THMIC01	INDUSTRIAL CATERING			Hours :30
Unit - I					
Objective 1	To understanding the principles of efficient kitchen operations in an industrial catering.				
Industrial Catering Objective: To create awareness about the various operation of industrial canteens in private and public sector organizations and thereby reveal the scope of career opportunities.					
Concept Industrial canteen - Concept and scope, factories act pertaining to industrial canteens, management of canteen, departmental/ outsourced canteens, canteen a major welfare measure to employees, harmony in canteen – The four pillar theory.					
Outcome 1	Construct knowledge for private and public sector organization.				K1
Unit - II					
Objective 2	Students learn about layout & facilities to maintain high-quality standards of equipment's.				
Layout & Facilities: Layout of canteen, Legal obligations, factors to be considered while designing a canteen, furniture, kitchen equipments, service equipments, cleaning equipments, selection criteria, care and maintenance, Waste disposal.					
Outcome 2	To understand the equipment's layout & facilities.				K2
Unit – III					
Objective 3	Developing the ability to adapt to hierarchy of industrial catering.				
Hierarchy: Various staff and hierarchy in canteen, attributes of a canteen staff, recruitment & training, duties and responsibilities of canteen manager and supervisor. Work allocation, uniform and discipline of canteen employees.					
Outcome 3	To enhance the knowledge in duties and responsibilities of staffs.				K1
Unit- IV					
Objective 4	Acquiring and honing culinary skills relevant to industrial catering menu and budget.				
Menu: Menu planning, types of canteen menu, factors to be considered while planning a canteen menu, dining habits of employees, portion control.					
Revenue Management: Canteen budget- factors to be considered. tenders, purchase procedure, subsidy, store intent and costing.					
Outcome 4	Acquire knowledge of the Menu planning and factors of budgeting.				K1
Unit -V					
Objective 5	Familiarity with relevant guidelines of crisis management in the industrial catering industry.				
Crisis management: Common problems facing in canteens and their remedies, communication methods and check lists, accidents and breakdowns, common procedure and practices.					
Outcome 5	Analyze the problems facing in Industrial Catering.				K4
Suggested Readings :					
K C Alexander, <i>Industrial Catering</i> , 2006,					
Dennis Sylvanus Coates, <i>Industrial Catering Management</i> , 1988.					
M.Sethi, <i>Catering Management: An Integrated Approach</i> , 1971.					
Online resources:					
https://www.slideshare.net/Senthil13k/industrial-catering-114849280					
https://ihmnotessite.com/index.php/home/hmct-notes/bhmct-1st-year/food-beverage-service-foundation-1/catering-establishment/					
K1-Knowledge	K2-Undersyanding	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
Course designed by: Mrs. R.Jennifer					

Mapping Course outcome VS Programme outcomes

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S(3)	S(3)	S(3)	M(2)	M(2)	M(2)	M(2)	S(3)	M(2)	S(3)
CO2	M(2)	M(2)	M(2)	S(3)	S(3)	M(2)	S(3)	S(3)	S(3)	S(3)
CO3	S(3)	S(3)	S(3)	M(2)	S(3)	S(3)	S(3)	M(2)	S(3)	M(2)
CO4	M(2)	M(2)	S(3)	M(2)	M(2)	M(2)	M(2)	M(2)	S(3)	S(3)
CO5	S(3)	M(2)	M(2)	M(2)	S(3)	S(3)	S(3)	S(3)	S(3)	M(2)
W.AV	2.6	2.4	2.6	2.2	2.6	2.4	2.6	2.6	2.8	2.6

S –Strong (3), M-Medium (2), L- Low (1)

Mapping Course Outcome VS Programme Specific Outcomes

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S(3)	M(2)	M(2)	S(3)	S(3)
CO2	S(3)	S(3)	M(2)	M(2)	S(3)
CO3	S(3)	S(3)	S(3)	S(3)	S(3)
CO4	S(3)	M(2)	M(2)	S(3)	S(3)
CO5	S(3)	S(3)	M(2)	S(3)	S(3)
W.AV	3	2.6	2.2	2.8	3

S –Strong (3), M-Medium (2), L- Low (1)